

February 18, 2025, Bernal, Buenos Aires, Argentina

STATEMENT OF COMPLIANCE (HACCP- PREREQUISITES LETTER) APROVALLS AND CERTIFICATIONS

The establishment number 2062, a Compañía Bernal S.A. plant, is approved by the US Food Safety and Inspection Service (FSIS-USDA) to produce and export frozen beef. We certify that our programs and operations, as well as the incoming cattle, comply with all applicable regulations.

Establishment number 2062 also complies with the Argentine standards of the National Agricultural Health and Quality Service (SENASA) in safeguarding the treatment and elimination of risk material (BSE). In addition, Argentina is listed by the World Organization for Animal Health (OIE) as a country with negligible risk of bovine spongiform encephalopathy (BSE), Chapter 2.3.13 of the Terrestrial Code.

Therefore, the HACCP plan complies with FSIS Notice 31st, 2007, of SRM final rule, regarding the prohibition of the Use of Specified Risk Material for Human Food and Requirements for the Disposition of Non-Ambulatory Livestock.

Bernal Company S.A. has a pathogen reduction program that requires bacteriological tests on bovine carcasses to detect the presence of *Escherichia coli* and *Salmonella* spp., in order to verify the effectiveness of process control for hygiene and health under the HACCP plan.

Establishment number 2062 is certified BRC issue 9 reaching Grade +AA and is HACCP Codex Alimentarius certified. For both cases the scope is the following: Slaughter, boning and cutting of bovine animals. Packaging, refrigeration and freezing of offal and cuts of boneless and boneless beef. Grind, mix, form, freeze and package beef burgers and medallions with or without additives and/or soy protein, packaged in flow-pack or polyethylene bags and cardboard boxes.

PATHOGEN REDUCTION PROGRAM

Samples are taken from all batches of products destined for export (N = 60) to detect Verotoxigenic *Escherichia coli* (E. coli STEC) serogroups 0157: H7, 026, 045, 0103, 0111, 0121 and 0145 and *Salmonella* spp. At least one sample/lot must be collected to cover all production lines. Samples should be taken from the surface of the product (parts most exposed to contamination). This sample must be collected from 3 packages.

In the last 3 years for export destinations, *Salmonella* has not been detected in any randomly selected carcass, nor in any cut from which samples have been taken. In relation to E. coli 0157:H7 it has not been detected in any randomly selected carcasses sampled.

The plant also has an environmental sampling for *Listeria* sp.

Compañía Bernal

The prerequisite plans include the following measures (according to FSIS Directive 641.1, verifying sanitary dressing and process control procedures in slaughter operations of cattle of any age):

- Animals should arrive with minimum mud and fecal contamination and avoid overcrowding to reduce the possibility of injury or unsanitary conditions.
- The capacity of livestock pens is enough to hold a two-slaughter day.
- Washing of cattle to eliminate contamination on their hides, monitoring, verification, take corrective actions if there is any deviation.
- Minimize carcass contamination during all slaughter procedures (SOP procedures monitored and verified by Quality Control team).

ANIMAL WELFARE

Bernal Company S.A. is committed to complying with all the requirements of Argentine Legislation. The facilities and processes of Compañía Bernal S.A. They are constantly inspected by the Veterinary Inspection Service stationed at the plant. The National Agricultural Health Service (SENASA) supervises all aspects of our process.

Our company's animal welfare officer carries out daily assessments (e.g., general condition of animals and stunning efficiency) and weekly routine assessments during the process of handling and slaughtering live animals. Our unit is also audited annually by a third-party company to certify our compliance with the requirements of NAMI (North American Meat Institute): Recommended Animal Handling Guidelines and Audit Guide established by Dr. Temple Grandin.

All employees receive training to educate and promote plant policies and expectations.

Any animal that arrives at the establishment without being able to move, that is, without being able to walk alone, is immediately identified and notified to the Veterinary Inspection Service for evaluation by the official veterinarian to define the procedures pertinent to humane slaughter.

LABORATORY

Compañía Bernal S.A. It has a laboratory in the establishment accredited by the OAA (Argentine Accreditation Organization) in the ISO/IEC 17.025:2017 standard (Accredited Testing Laboratory N°LE-121) and is part of the laboratory network authorized by SENASA.

The OAA is a member of the following international organizations:

- ILAC – International Laboratory Accreditation Cooperation
- IAF – International Accreditation Forum
- IAAC – Interamerican Accreditation Cooperation
- IHAF – International Halal Accreditation Forum

The laboratory has three PCRs for the detection of pathogens associated with food and thirteen accredited tests for the determination of pathogens and hygiene indicators.



MED. VET. MSc.
LEONARDO J. MALVESTITI
GERENTE DE CONTROL DE CALIDAD
Compañía Bernal S.A.